

Climate and Sustainability Initiatives at UC Medical Centers



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Overview

- Why Sustainability at UC?
- UC Sustainability Policy
- Energy and Climate
- Food and Waste
- UCSF Profile
- Awards and Recognition

University of California by the numbers

- 10 campuses
- 5 med centers
- 235,000 students
- 185,000 employees
- \$21 billion annual budget



Why Sustainability at UC?

“We taught [sustainability] to students, and a remarkable thing happened. The students bought it, understood it, and were sufficiently energized by it that they came back to us and said, ‘Well, if you believe what you teach, why aren’t you practicing what you teach?’ ... Students came back and said, ‘You’ve got us committed, now we want you committed.’ And we went through a full change of heart and belief.’

UC President Emeritus, Robert Dynes, August 2007

UC Sustainable Practices Policy

POLICY AREAS & ADOPTION

2004 Green Building
Green Energy

2006 Climate Protection
Sustainable Transportation

2007 Sustainable Operations
Recycling & Waste Management
Environmentally Preferable Purchasing

2009 Sustainable Food Service

2013 Sustainable Water Systems

Policy Goal Summary

Policy Section	Goals
Green Building	LEED Silver certification 20% beyond energy code
Clean Energy	10% reduction by 2014 10 MW of onsite renewables
Sustainable Transportation	Each campus set GHG goals
Climate Protection	CAP within 2 years 25% reduction by 2014 50% reduction by 2020 Climate Neutrality ASAP
Sustainable Operations	Certify 1 LEED-EBOM project per campus Certify campus-wide credits
Waste Reduction	50% diversion by 2008 75% diversion by 2012 Zero Waste by 2020
Environmentally Preferable Purchasing	Energy Star EPEAT Silver E-Steward certified recyclers
Sustainable Food Service	20% sustainable food by 2020 Green business certification for facilities
Sustainable Water Systems	Water Action Plan 20% reduction by 2020

Before Policy vs. After Policy

METRICS

- 0% Renewable Energy
- 1 LEED certification
- Beg for \$\$ for energy efficiency
- 150 kW of solar PV

Institutional Change

- No discussion of GHGs
- No sustainability language in purchasing contracts
- 1 sustainability FTE

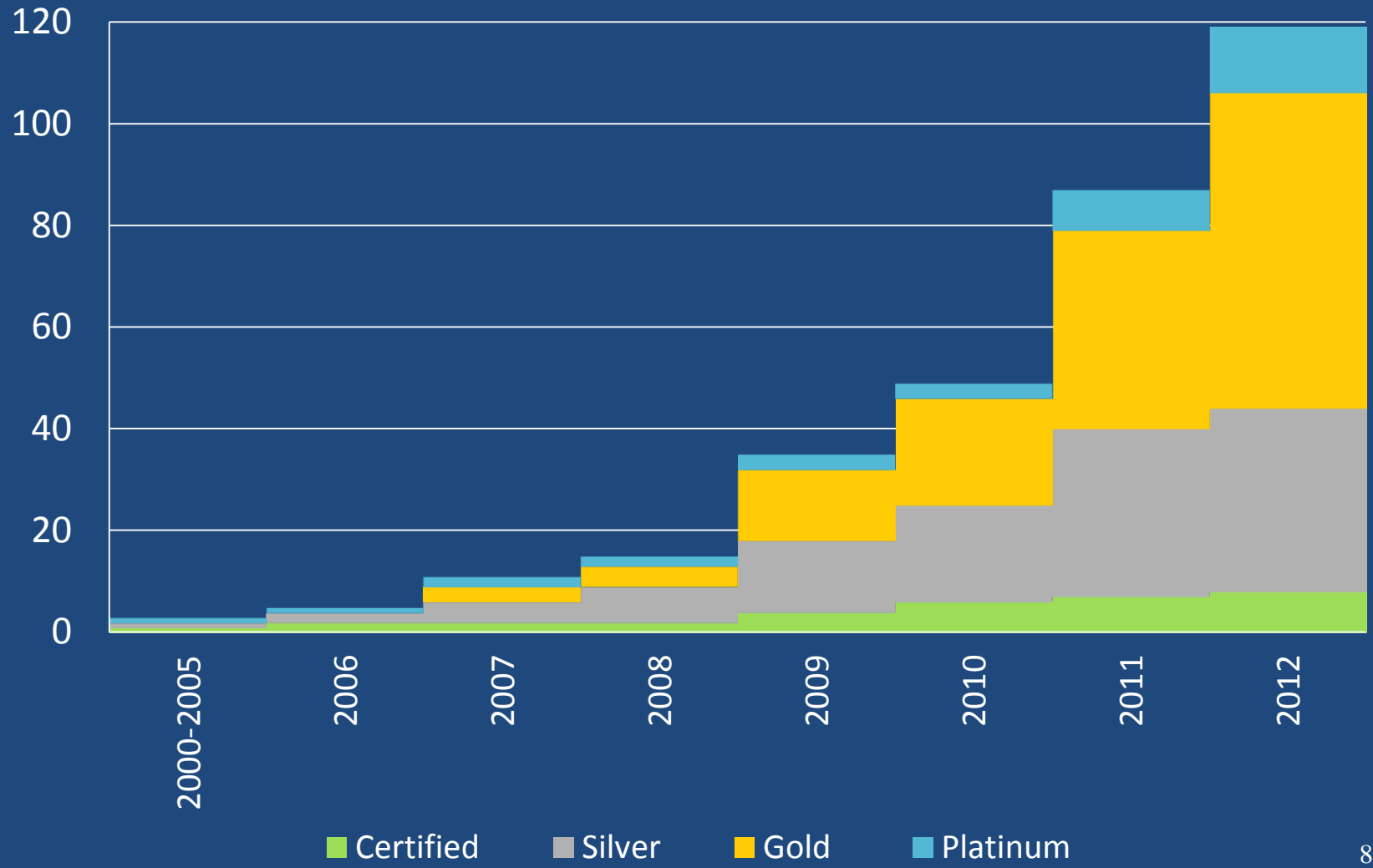
METRICS

- 15% overnight; then 20%
- 124 LEED certifications
- Regents approved \$240 million energy efficiency program; *saved \$91 million*
- 11 MW of solar PV

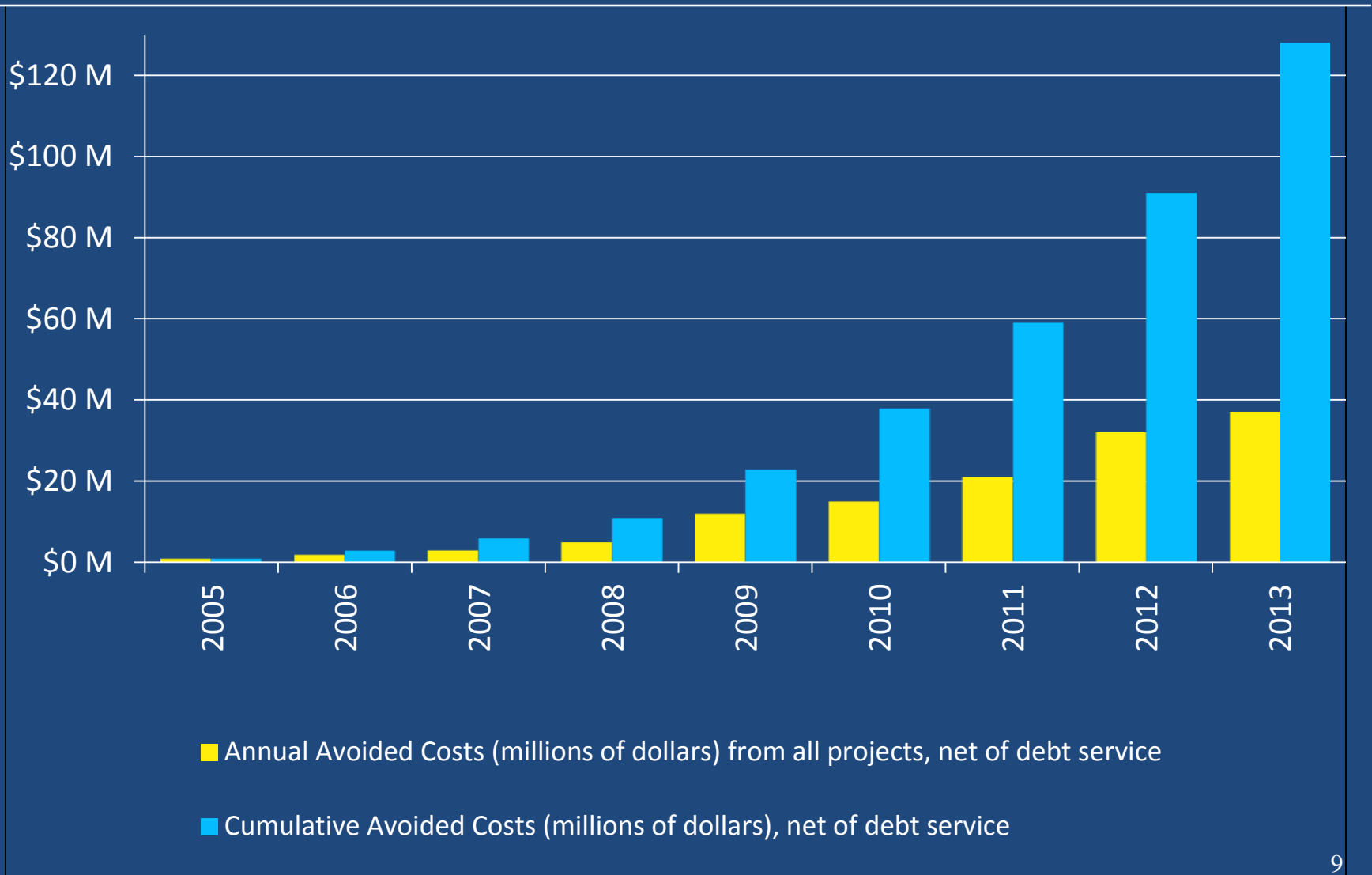
Institutional Change

- ACUPCC Founding Signatories
- All suppliers report quarterly on sustainability performance
- 31 sustainability FTEs

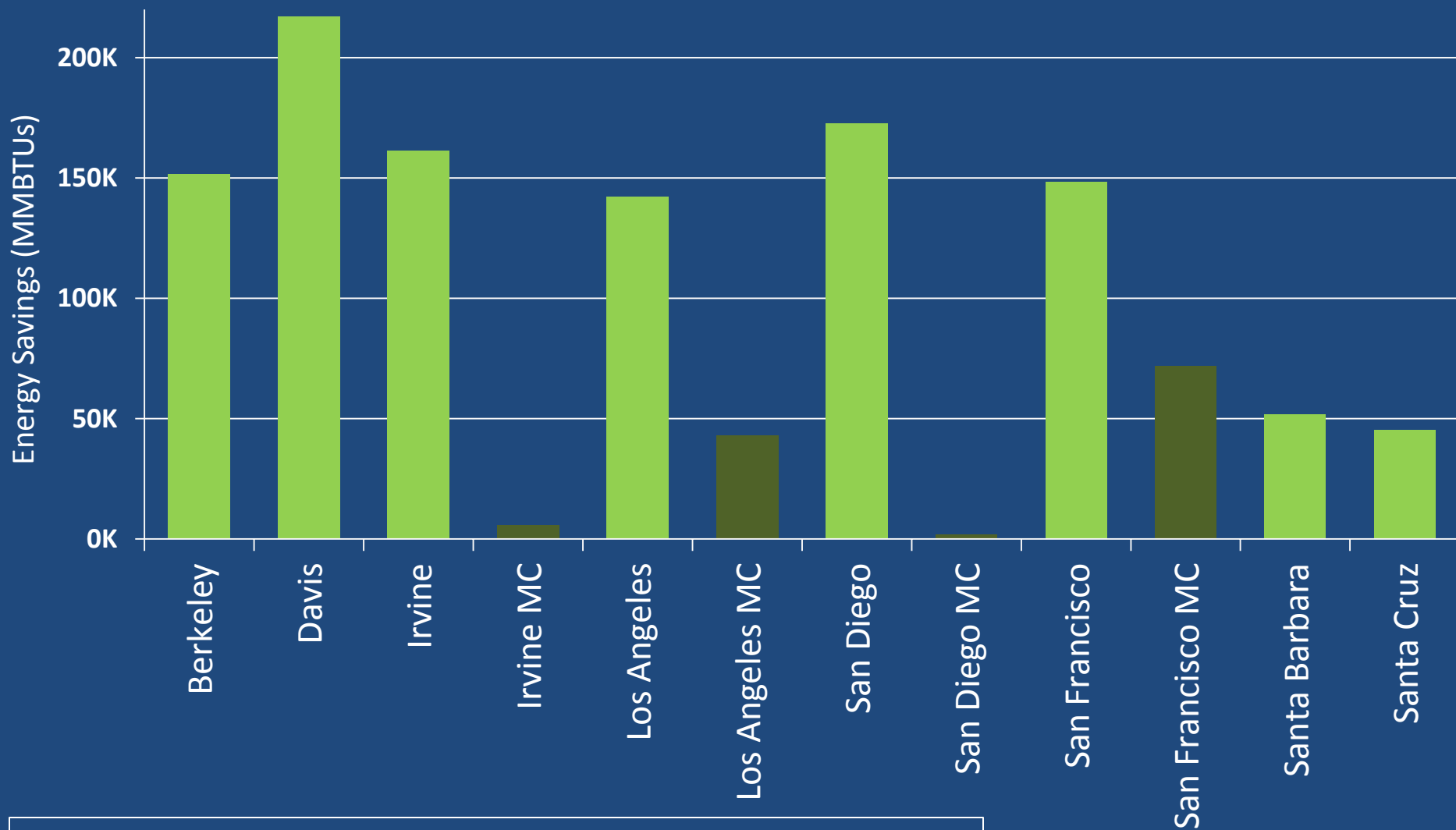
Cumulative LEED Certifications



Cost Avoidance Through Energy Efficiency

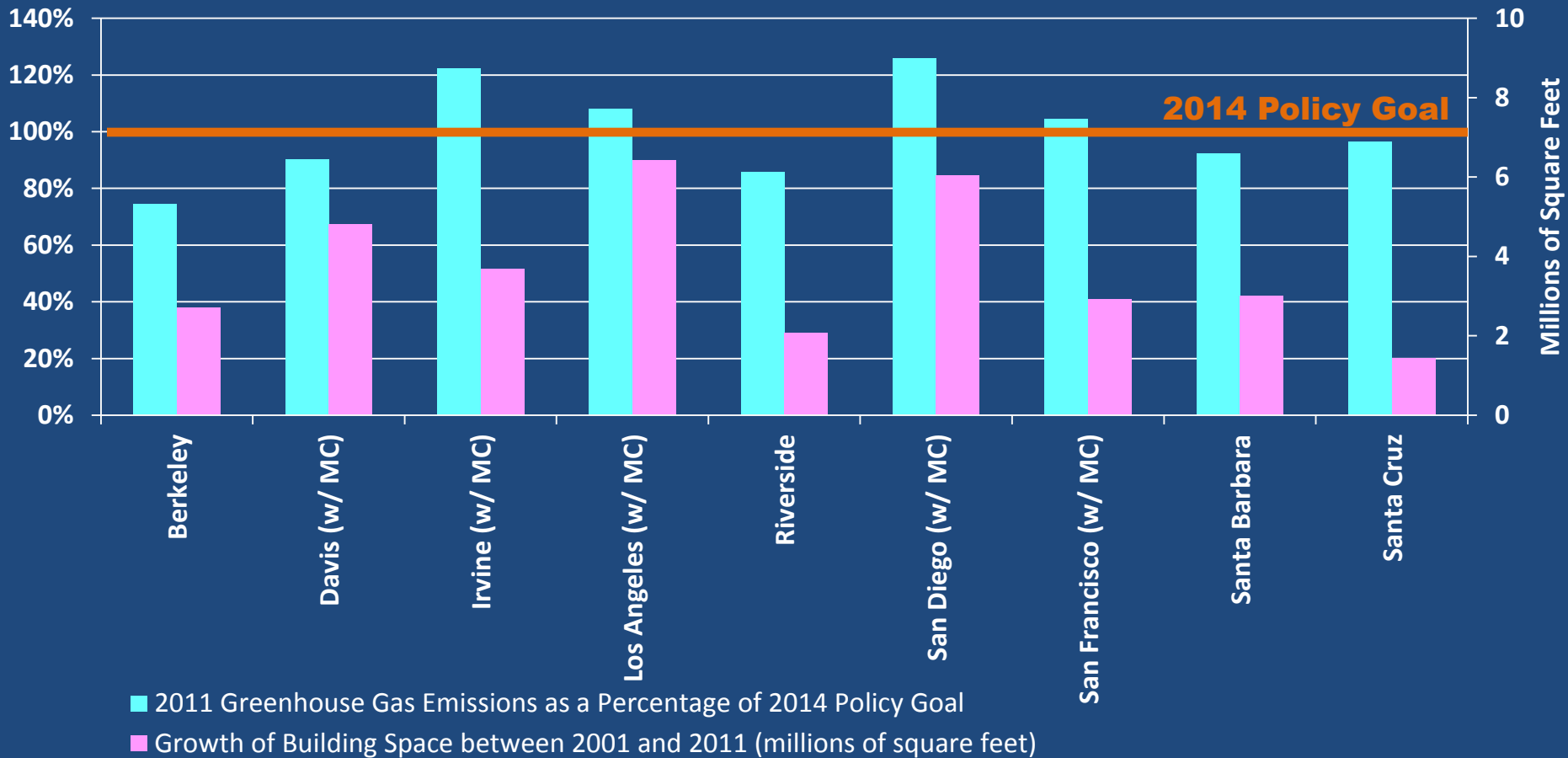


Annual Energy Savings Due to Energy Efficiency Projects from 2009 to 2012



Total from Med Centers: 120,000 MMBTU
Equivalent to the annual energy use of 2000 households

2011 Greenhouse Gas Emissions as % of 2014 Policy Goal



Policy Goals Beyond 2014:

- Reduce greenhouse gas emissions to year 1990 levels by 2020
- Achieve climate neutrality as soon as possible

Climate Impact of UC Medical Centers

- > 20% of UC's GHG emissions
- < 10% of UC's energy efficiency projects
- As high as 34% of emissions for an individual campus
- Only two campuses calculate Med Center emissions separately

Waste Reduction Achievements at UC Med Centers in 2012

- Reprocessing single-use medical devices (4 of 5)
 - \$670,000 saved at just one Med Center;
- In-patient room recycling (UCSF)
- Composting 90 percent of all patient and retail food waste (UCSF)
- Piloting the transition from disposable to reusable isolation gowns: estimated to save 35% of costs (UCLA)

Sustainable Foodservice: Food Procurement



- % of Food Spend on Sustainable Food:
 - > 10% at 3 of 5 Med Centers
 - UCSF already achieved 2020 goal of 20%
- Local:
 - 60% of UCLA's produce;
 - 40% of UCSF's produce spend is local or organic
- Sustainable seafood purchasing program (UCI)
- All baby food is organic (UCSF)
- Promote Meatless Mondays (UCLA, UCSF)

UCSF Academic Senate Resolution on the Non-therapeutic Use of Antibiotics in Agriculture, 4/3/13

- Whereas:
 - Eighty percent of antibiotics sold in the United States are used for animal agriculture, primarily for non-therapeutic purposes;
 - Antibiotic resistance is increasing across the country;
 - There is a growing body of research that links antibiotic resistance to the overuse of antibiotics in animal agriculture
 - More than 300 organizations, including the American Medical Association, American Public Health Association, and Health Care Without Harm, have advocated ending the non-therapeutic use of medically important antibiotics as feed additives;”
 - Non-therapeutic use of antibiotics in livestock was banned in Sweden in 1980s, Denmark in the 1990s, and in the rest European Union in 2006, but attempts to ban this practice in the US have been thwarted by factory farming and pharmaceutical industries;
 - Several hospitals and school systems across the country are already committing to procuring meat raised without non-therapeutic antibiotics;

Therefore, the UCSF Academic Senate

- Calls on UCSF food services to phase out of all procurement of meat produced with the use of non-therapeutic antibiotics.
- Encourages the entire UC system, including all of the UC medical and academic foodservice facilities, to develop a timeline for a similar phase out.
- Urges UCSF students, faculty and staff and the larger community to reduce or eliminate their own purchases of meat raised with non-therapeutic antibiotics.
- Urges UCSF students, faculty and staff to become familiar with the significant risks imposed by the non-therapeutic use of antibiotics in agriculture and to help educate the public and decision makers regarding the importance of reserving antibiotics for therapeutic use.

Sustainable Foodservice: Operations



- > 85 % of cafeteria and in-patient waste is diverted from landfill (UCSF)
- Discounts for beverages served in reusable mugs (UCI and UCLA)
- Purchase only Energy Star appliances for foodservice operation (UCI and UCSF)
- All napkins made out of 100% recycled paper (UCI)
- All pre- and post-consumer patient food waste is composted (UCLA)
- 100% compostable containers for patient and retail food (UCSF)

UC Medical Center Awards and Distinctions

- 4 of 5 are member of Practice Greenhealth
- 4 of 5 have joined Healthy Hospitals Initiative
- 3 received PGH's Partner for Change Award
- Exemplary Food Service Professional Award
- 2nd place Food-Health-Climate Award from Healthy Food in Health Care (UCLA)

What State Government Can Do to Help

- Support/Require state staff to attend energy efficiency technology trainings
- Encourage other hospitals to adopt sustainability principles?
- Encourage CMS to include sustainability into its accreditation processes?

Questions?

www.universityofcalifornia.edu/sustainability

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